References

Abiona O.O.(2011) Comparative study of effect of frying process on the fatty acids profile of vegetable oil and palm oil. *E- International Journal* 3 : 210 – 218

Abulude F.O.,Ogunkoya M.O. and Ogunleye R.F. (2007), Storage Propeerties of oils of two Nigerian oi seeds jatropha curcas (Physic Nut) and Helianthus annuus(sunflower), *American journal of food technology* 2 (3) : 207-211

Alireza, S., Tan, C. P., Hamed, M. and Che Man, Y. B.(2010) Effect of frying process on fatty acid composition and iodine value of selected vegetable oils and their blends, *International Food Research Journal* 17: *295-302*

Al-Khusaibi M., Gordon M.H., Lovegrove J.A. and Niranjan K. (2012) Provenance of the oil in par-fried French fries after finish frying, *Journal of food science*, 71,E32-E36

Dostalova J., Hanzlik P., Reblova Z. and Pokorny J. (2005), Oxidation changes of vegetable oils during microwave heating. *Czech Journal of Food Science*, 23(6), 230-239.

Du R., Lai K, Xiao Z, Shen Y, Wang X and Huang Y.(2012) Evaluation of the Quality of deep frying oils with fourer transform near-infrared and mid-infrared spectroscop. *Journal of food science* 77: C261-268

Hutapea E.B., Parkanyiova L., Parkanyiova J., Miyahara M., Sakurai H. and Pokorny J.(2004), Browing reaction between oxidized vegetable oils and amino acids. *Czech Journal of Food Science*, 22(3), 99-107

K.Cihelkova, Zarubova M.I.,Hradkova I., Filip I.V. and Smidrkan J.(2009), Changes of sunflower oil polyenoic fatty acids under high temperature. *Czech journal of food science.*, 27 ,S13 to S16.

KamparsV.,Kronberga S.(2003), Iodine values estimation of vegetables oils by FTIR spectroscopy. *Polish journal of food and nutrition science*, 12/53:45-47.

Kim, I. and Choe, E. (2004). Oxidative stability and antioxidant content changes in roasted and bleached sesame oil during heating. *Food Science and Biotechnology* 13: 762–767.

King J.W. (1995) . Determination of the solubility parameter of soybean oil by inverse gas chromatography. *Lebensm – Wiss N. Techno, l* 28, 190-195

Melton, S.L., Jafar S., Sykes D. and Trigiano M.K.,(1994). Review of stability measurements for frying oils and fried food flavor. *Journal of Am. Oil. Chem. Soc.*, 71: 1301-1308.

Mirghani M.E.S., Hussein I.H. Dagne E. and Bekele T. (1996) A comparative study of seeds oils of Chrozophora Brochiana and Guizotia Abyssinica, Bull. *Chem. Soc.Ethip.* 10(2), 161-164

Mitra K.,Shin J.A,Lee J.H., Kim S.A., Hong S.T., Sung C.K., Xue C.L. and lee K. T. (2012) Studies of reaction variables for lipase-catalysed production of alpha-linolenic acid enriched structured lipid and oxidation stability with antioxidants, *Journal of food science*, 71,C39-C45

Ndjouenkeu, R. and Ngassoum M. (2002). Comparative study of fring behaviour of some vegetable oils. *Journal of Food Eng*., 52: 121-125.

Orthoefer FT, Cooper DS (1996) Evaluation of used frying oil, in: Deep frying chemistry, Nutrition and practical Applications, *Ed by Perkin EG and Erickson MD. AOCS Press, Champaign, IL*, 285-310.

Otunola G.A., Adebayo G.B. and Olufemi O.G..(2009), Evalution of some physicochemical parameter of selected brands of vegetable oils solds in llorin metropolis. *International journal of physical science*, 4(5) :327-329.

Pambou N.P. –Tobi (2010), Comparative study of stability measurement of two frying oils:Soybean oil and Refined palm oil , *Advance journal of Food Science and Technology* 2(1), 22-27

Pokorny J., Parkanyiova L.,Ludmila Z.R., Hidetoschi T., Tatasuo S.,Mitsuyoshi M and Yano.T. (2003), Changes on storage of peanut oils containing high levels of tocopherols and β-carotene. *Czech journal of food science*.21/1:19-27.

Romero A, Cuesta C and Sanchez-Muniz FJ (1998) Effect of oil replenishment during deep-fat frying of frozen foods in sunflower oil and high-oleic acid sunflower oil. *Journal of Am. Oil Chem Soc.* 75: 161-167.

Rossi, M., C. Alamprese, and S. Ratti, (2007). Tocopherols and tocotrienols as free radical-scavengers in refined vegetable oils and their stability during deep-fat frying. *Journal of Food Chem.,* 102: 812-817.

Saad B., Wai W.T. and Lim B.P.(2009), Comparative study on oxidative decomposition behavior of vegetable oils and its correlation with iodine value using thermogravimetric analysis. *Journal of oleo science* 57 (4) 257-261

Serri N.A., Kamarudin A.H., Abdul Rahaman S.N., (2008), Preliminary studies for production of fatty acids from hydrolysis of cookimng palm oil using C. rugosa lipase. *Journal of Physical Science*, 19(1), 79-88

Sharma R., Bhutra R., Acharya S and M R K Sherwani (2007) Comparative analysis of fouredible oils for stability against longer storage and heat dete. rioration during frying. *Journal of lipid science technology* 39:111-113

Steenson, D.F. and Min D.B.,(2000). Effects of bcarotene and lycopene thermal degradation products on the oxidative stability of soybean oil. *Journal of Am. Oil. Chem. Soc.*, 77(11): 1153-1160.

Su, C. and White P., (2004). Frying stability of high-oleate and regular soybean oil blends. *Journal of Am. Oil. Chem. Soc*., 81:7 83-788.

Tyagi, V. K. and Vasishtha, A. K. (1996). Changes in the characteristics and composition of oils during deep-fat frying. *Journal of the American Oil Chemists' Society* 73 (4): 499–506.

Tynek, M., Hazuka, Z., Pawlowicz, R. and Dudek, M. (2001). Changes in the frying medium during deepfrying of food rich in proteins and carbohydrates**.** *Journal of Food Lipids* 8: 251–261.

Vidrih R., Vidakovic S. and Abramovic H., (2010) Biochemical parameters and oxidative resistance to thermal treatment of refined and unrefined vegetable edible oils. *Czech Journal of food science*, **5**, 376-384.

Zaccheria F., Psaro R., Ravasio N. and Bondioli P.(2011), Standardization of vegetable oils composition to be used as oleochemistry feedstock through a selective hydrogenation process. *Eur.Journal of Lipid Science Technol*. 114 , 24-30.